

# TRIBAL LANDS





# DEBWEYENDAN (“BELIEVE IN IT”) INDIGENOUS GARDENS

Restoring Food Sovereignty in the Keweenaw Bay Indian Community



**Great Lakes  
Research Center**  
Michigan Technological University



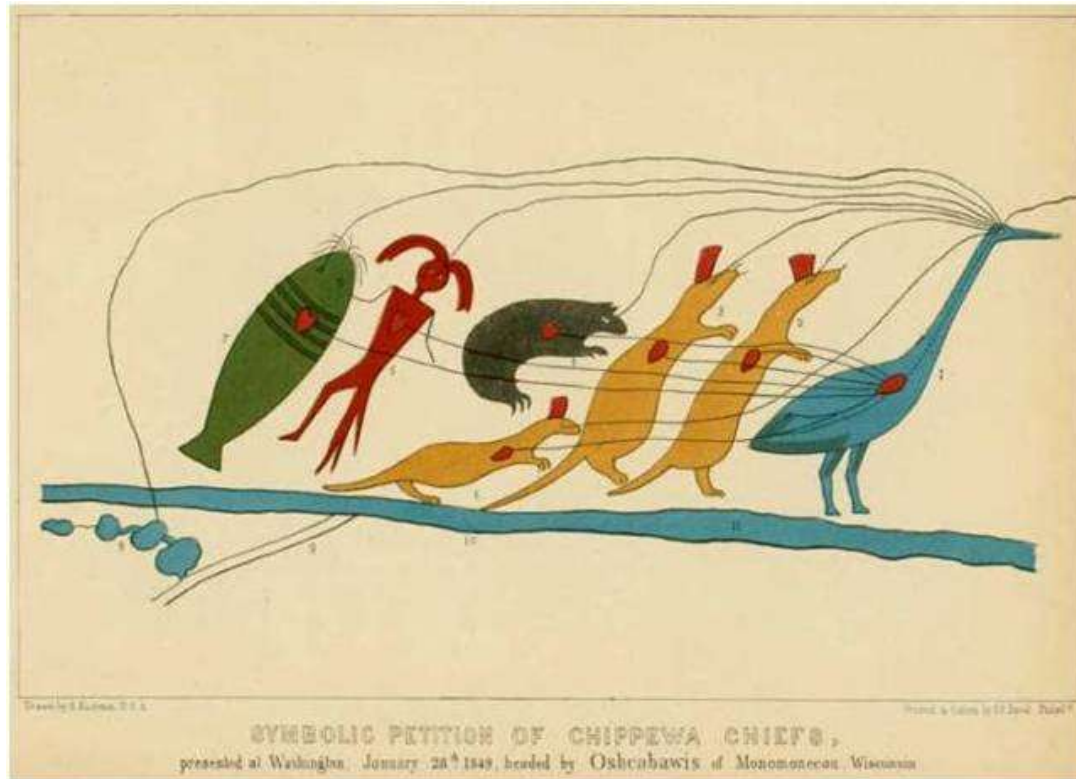
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Ecologist  
Keweenaw Bay Indian Community  
Natural Resources Dept.  
L'Anse MI





# The First Treaty



“

The communal love of place creates a different world of action.

”

## The Creation Story of Kitché Manitou (The Great Spirit) of the Ojibwe

Out of nothing he made rock, water, fire, and wind. Into each he breathed the breath of life. On each he bestowed with his breath a different essence and nature. Each substance had its own power which became its soul-spirit.

From these four substances Kitché Manitou created the physical world of sun, stars, moon and earth.

Then Kitché Manitou made the plant beings. These were four kinds: flowers, grasses, trees and vegetables. To each he gave a spirit of life, growth, healing and beauty. Each he placed where it would be most beneficial, and lend to earth the greatest beauty and harmony and order.

After plants, Kitché Manitou created animal beings conferring on each special powers and natures. There were two-leggeds, four-leggeds, wingeds and swimmers.

Last of all he made man. Though last in order of creation, least in the order of dependence, and weakest in bodily powers, man had the greatest gift — the power to dream.

Kitché Manitou then made The Great Laws of Nature for the well being and harmony of all things and all creatures. The Great Laws governed the place and movement of sun, moon, earth and stars; governed the powers of wind, water, fire and rock; governed the rhythm and continuity of life, birth, growth and decay. All things lived and worked by these laws.

Adapted from Basil Johnston: *Ojibway Heritage: The ceremonies, rituals, songs, dances, prayers and legends of the Ojibway*. McClelland and Stewart 1976, reprinted 1998; Toronto.

# What is Food Sovereignty?

“

Food sovereignty is the right of peoples to healthy, affordable, and culturally appropriate food produced through ecologically sound and sustainable methods, and their right to define their own food and agriculture systems.

"

La Via Campensina 2007



“

Food sovereignty means to exercise autonomy in all territorial spaces: countries, regions, cities and rural communities. Food sovereignty is only possible if it takes place at the same time as political sovereignty of all peoples.

"

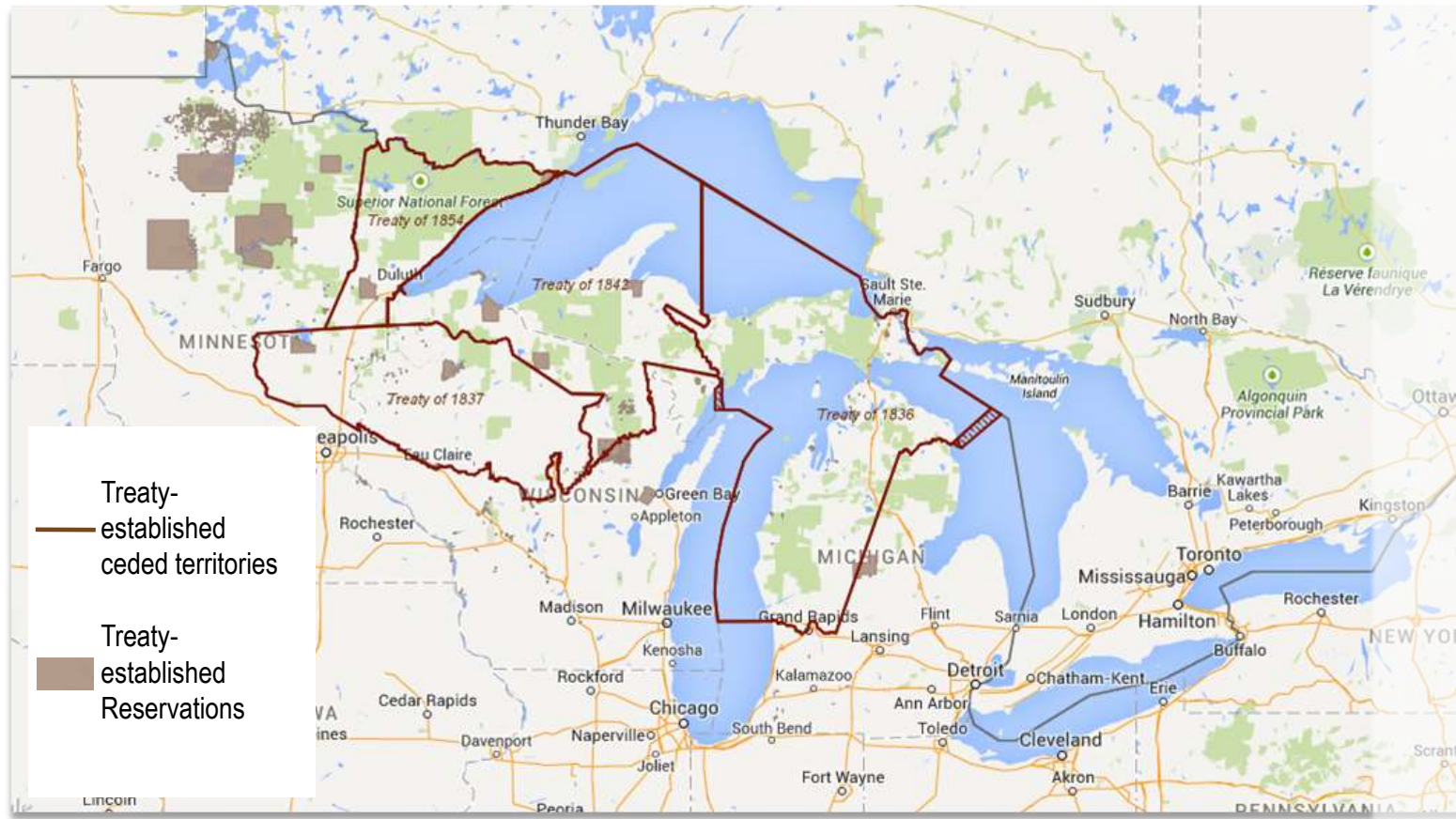
Declaration of the Forum for Food Sovereignty, Nyéléni 2007:5



# Sovereign Nations

Food sovereignty asserts the need for sovereignty within sovereignty.

Audra Simpson 2014:10



**Treaty of 1836**, 7 Stat. 491. — Article Thirteenth.  
*The Indians stipulate for **the right of hunting on the lands ceded, with the other usual privileges of occupancy**, until the land is required for settlement.*

**Treaty of 1837**, 7 Stat. 536. — Article 5.  
*The **privilege of hunting, fishing, and gathering the wild rice, upon the lands, the rivers and the lakes included in the territory ceded, is guaranteed to the Indians**, during the pleasure of the President...*

**Treaty of 1842**, 7 Stat. 591. — Article II.  
*The Indians stipulate for **the right of hunting on the ceded territory, with the other usual privileges of occupancy**, until required to remove by the President...*

**Treaty of 1854**, 10 Stat. 1109. — Article 11.  
*And such of them **as reside in the territory hereby ceded, shall have the right to hunt and fish therein**, until otherwise ordered by the President.*

52 Anishinaabe Treaties include food-related provisions – 107 Articles in total (Reinhardt & Moses 2019)

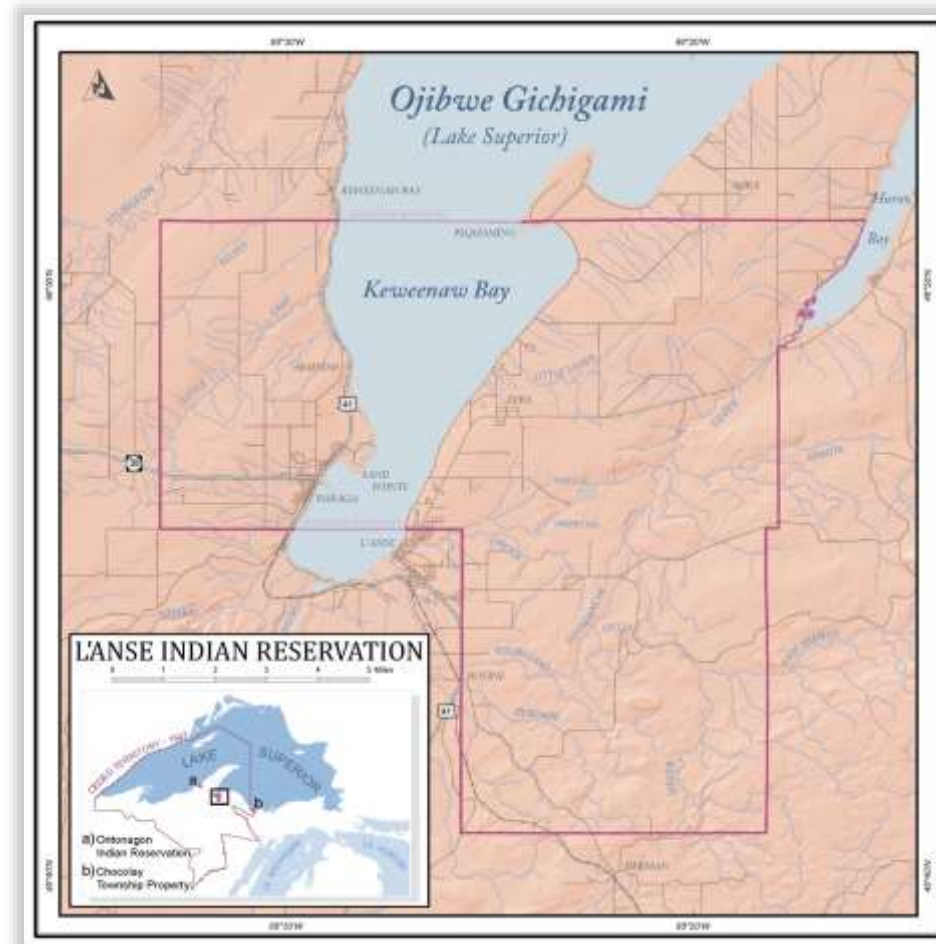
# Keweenaw Bay Indian Community (KBIC)

“

We believe that food sovereignty is the ability to feed ourselves and feed ourselves well; a state of being in which our community is able to have a safe, culturally acceptable, and nutritionally adequate diet through a sustainable food system that promotes community self-reliance and social justice throughout the 1842 Treaty ceded-territory. Our territory is rich with Indigenous gardens where food and medicines abound throughout our forest and water landscape.

”

Keweenaw Bay Indian Community 2018



1837 Michigan Statehood

1936 KBIC federal recognition

1971 People v. Jondreau

1978 American Indian Religious Freedom & Indian Child Welfare Acts

1988 KBIC fish hatchery

1989 Great Lakes Indian Fish & Wildlife Commission

1999 KBIC Natural Resources Department



# Debweyendan (“believe in it”) Indigenous Gardens

*“Promoting Intergenerational Learning and Access to Healthy Foods and Medicines”*

## **Project goals:**

- 1) Peoples’ Garden improvements: electricity, water & sewer, and garden supplies and equipment (L’Anse)
- 2) Community Garden workshop experiences, from soil and seed to harvest, preparation, and storage
- 3) Landscape Gathering workshop experiences, focused on foraged foods and medicines of the Ojibwa people



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# 2019 Summer & Fall Harvesting Seasons

## *Community Garden Workshops*

31 May	Orientation & Community Garden Etiquette
28 June	Soil Preparation and Planting
18 July	Garden Care and Plant Nurturing
16 Aug	<i>Naanaagadawendam</i> Reciprocity, Reflection, Learning - Gardens, Plants & Gardeners
Sept 7	Harvesting and Storing Food – Making salsas
Nov TBD	Community garden reflection & 2020 planning

## *Landscape Harvesting Workshops*

15 June	Preparing for Foraging Foods & Harvesting Medicines
22 June	Everyday Medicines
Aug 30-Sept 1	Manoomin (Wild Rice) cultural teachings and Manoomin Camp
Sept 14	Mushroom Exploration & other Forest Medicines
Oct 26	Apples – American Sweet Crabapples sauce, vinegar, & cider pressing
Nov 9	Asemma (tobacco) teachings & processing

More than 300 different participants, more than 20 teachers



Each workshop infused with  
elements of ceremony and  
cultural teachings







Debweyendan ("believe in it") Indigenous Gardens (DIGs)

COMMUNITY GARDEN WORKSHOP

FRIDAY | MAY 31 | 2 - 5 PM

"Community Garden Orientation and Etiquette"

Workshop Includes:

Opening water and tobacco ceremony to bless the garden;  
Learn about garden soils, composting, mulching, and calculating  
soil amendments

Cultural Teacher: Kathy Smith, Habitat Specialist, KBIC - NRD

Gardening Instructor: Karena Schmidt, Ecologist, KBIC - NRD

FREE to the Public

Location: People's Community Garden  
Brewery Road, L'Anse, MI 49946

Questions or RSVP: Karena Schmidt, [kschmidt@kbic-nrdn.gov](mailto:kschmidt@kbic-nrdn.gov), (906)524-5757 x 21



Keweenaw Bay  
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Michigan Trust



Learning to  
care for the soil

Soil Test Report for KBIC  
"seed orchard" (May 31, 2018, #2ABL9Z)

Phosphorus (P)	49 ppm
Potassium (K)	74 ppm
Magnesium (Mg)	95 ppm
Calcium (Ca)	389 ppm
CEC	11.3 meq/100 g
Soil Type	Mineral (clay loam)
Soil pH	5.4
Lime Index	63
Organic Matter	3.9 %





Debwevendan ("believe in it") Indigenous Gardens (DIGs)  
COMMUNITY GARDEN WORKSHOP

FRIDAY | JUNE 28 | 4 - 7 PM\*

\*Registration begins at 3:30 PM

Companion Planting - How Plants Help Each Other

Promoting Intergenerational Learning  
and Access to Healthy Foods and Medicines.

Join us for Ojibwa perspectives on site selection & planting  
techniques for low-input and low-energy gardening

**Teachers:** Karena Schmidt & Katy Bresette

All ages are welcome to come at any time during this free event

**Location:** DIGs Community Garden  
16037 Brewery Road, L'Anse, MI 49946  
(next door to New Day Treatment Center)

**Questions:** Karena Schmidt, [kschmidt@kbic-mn.gov](mailto:kschmidt@kbic-mn.gov), (906)524-5757 x 21



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Plants as a Role Model --  
Companion Planting  
and Teachings of the  
Three Sisters







Debweyendan ("believe in it") Indigenous Gardens (DIGs)  
COMMUNITY GARDEN WORKSHOP

THURSDAY | JULY 18 | 4 - 7 PM\*

\*Registration begins at 3:30 PM

Appreciating Manidoonsag ("little spirits" or insects)

Promoting Intergenerational Learning  
and Access to Healthy Foods and Medicines.

Join us for learning about traditional gardening practices, ways to care for  
all garden beings, and other methods of integrated pest management

Teachers: Karena Schmidt & Katy Bresette

All ages are welcome to come at any time during this free event

Location: DIGs Community Garden  
16037 Brewery Road, L'Anse, MI 49946  
(next door to New Day Treatment Center)

Questions: Karena Schmidt, [kschmidt@kbiic-nsn.gov](mailto:kschmidt@kbiic-nsn.gov), (906)524-5757 x. 21



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Appreciating the  
gifts from the  
Manidoonsheg –  
Bumblebees,  
Pollinators  
and other  
Beneficial Insects





# How Plants Communicate their Needs to us – Teachings on Reciprocity



Dehweyendan ("believe in it") Indigenous Gardens (DIGs)  
**COMMUNITY GARDEN WORKSHOP**

**FRIDAY | AUGUST 16 | 4 - 7 PM\***

\*Registration begins at 3:30 PM

A Time for Naanaagadawendam - what knowledge has your garden shared with you?

**Promoting Intergenerational Learning and Access to Healthy Foods and Medicines.**

Join us for gardens, plants, & gardeners naanaagadawendam - an Ojibwa concept that describes the process of observing, reflecting, and learning about life cycles

**Teachers:** Karena Schmidt & Doreen Blaker

All ages are welcome to come at any time during this free event

**Location:** DIGs Community Garden  
16037 Brewery Road, L'Anse, MI 49946  
(next door to New Day Treatment Center)

**Questions:** Karena Schmidt, [kschmidt@kbic-nsn.gov](mailto:kschmidt@kbic-nsn.gov), (906)524-5757 x 21

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# Deliciousness from the Garden – How to Use the Foods we Grow



Debweyendan ("believe in it") Indigenous Gardens (DIGs)  
COMMUNITY GARDEN WORKSHOP

SATURDAY | SEPTEMBER 7 | 10 - 2 PM\*

\*Registration begins at 9:30 AM

Making Healthy Salsas with Garden Fresh Ingredients

Promoting Intergenerational Learning  
and Access to Healthy Foods and Medicines.

Join us for teachings on making delicious, healthy salsas with ingredients from our community garden. Learn of the many nutritional gifts of tomatoes, peppers, onions, and more! Each participant will leave with a jar or two of salsa. Our teachers are long-time ServSafe certified and food preservation experts in their own kitchens; they'll share personal preservation safety tips and ServSafe information and resources with participants.

**Teachers:** Amy Sikkila, Karen Rumvik, & Karena Schmidt

All ages are invited to come at any time during this free event. Light lunch is included.  
**Location:** Ojibwa Seniors Center kitchen - 208 Main Ave, Baraga, MI 49908

Be welcome to share enthusiasm for your favorite salsa ingredients.  
Fresh veggies will be provided, however you can bring produce from your garden.  
**Optional:** Bring your favorite veggie slicing knife, an apron, and stories of your garden.

Questions: Karena Schmidt, kschmidt@ohio-state.gov, (606)24-7757 & 30; Valerie Dagbon, vdagbon@umh.edu, (906)487-2180

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# Medicines from Grandfather Birch



## Dehweyendan ("believe in it") Indigenous Gardens (DIGs) LANDSCAPE HARVESTING WORKSHOP

SATURDAY | JUNE 15 | 10 - 3 PM\*

\*Registration begins at 9:30 AM

Preparing for Foraging Foods and Harvesting Medicines

Promoting Intergenerational Learning  
and Access to Healthy Foods and Medicines.

Join us for Cultural teachings, Ojibwamowin,  
Honorable Harvesting, Ojibwa Medicines, and a guided walk through woodlands

**Teachers:** Howard Kimewon, Doreen Blaker,  
& Katy Bresette

**All Ages Are Welcome to this Free Event** - Lunch is included

**Location:** KBIC Natural Resources Dept,  
14359 Pequaming Rd, L'Anse

**Please Bring:** Water bottle (lawn chair, bug deterrent,  
appropriate footwear, & feast bundle if possible)

**Questions:** Kathy Smith, [ksmith@kbic-nrn.gov](mailto:ksmith@kbic-nrn.gov), (906)524-5757 x 19; Val Gagnon, (906)201-0393



Keweenaw Bay  
Cultural & Environmental





# Exploring for Foods and Medicines in the Forests – the Right to Gather



Debweyendan ("believe in it") Indigenous Gardens (DIGs)  
**LANDSCAPE HARVESTING WORKSHOP**

SATURDAY | JUNE 22 | NOON - 4 PM\*

\*Registration begins at 11:30 AM

**Everyday Medicines Part 1**

Promoting Intergenerational Learning  
and Access to Healthy Foods and Medicines.

Join us for Ojibwa cultural teachings, Ojibwemowin, and a  
Forest Foods & Medicines walk at the Pinery Ski Trail

**Teachers:** Howard Kimewon, Jerry Jondreau,  
Karena Schmidt, & Katy Bresette

**All Ages Are Welcome to this Free Event** - Lunch is included

**Location:** KBIC Natural Resources Dept,  
14359 Pequaming Rd, L'Anse

**Please Bring:** Water bottle (lawn chair, bug deterrent,  
appropriate footwear, & feast bundle if possible)

**Questions:** Kathy Smith, [ksmith@kbic-mn.gov](mailto:ksmith@kbic-mn.gov), (906)524-5757 x 19; Val Gagnon, (906)201-0393

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## Manoomin (Wild Rice) Camp

WEDNESDAY - SUNDAY | AUGUST 28 - SEPTEMBER 1\* | 9 AM - 5 PM

\*Sunday schedule is 9- Noon

**Teachers:** Roger LaBine, Scott Herron & other cultural teachers

Join us as we prepare for Manoomin Camp with teachings, sharing stories, constructing ricing tools (paddles, sticks, & poles), preparing feast bundles, and making a tobacco pouch and a pair of baby moccasins.

Registration is encouraged but not required: <https://forms.gle/55vLNhGmu8NhzNe6>  
Check out the registration link for more information on daily activities and lodging!

All Ages Are Welcome to this Free Event  
Breakfast, Lunch, & Refreshments are included

**Location:** Ford Center, 21235 Alberta Ave, L'Anse,

The Canoomin activity will be August 29 (9-3:30pm) - limited spots are available. Includes canoe and water safety, and pushpole training for harvesting manoomin. Teachers will train 20 participants.  
Advanced Registration is Required for this Special Activity

**Questions:** Kathy Smith, [ksmith@klic-nsn.gov](mailto:ksmith@klic-nsn.gov), (906)524-5757 x 19; Val Gagnon, (906)487-2180



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Something for Everyone –  
A Genuine Celebration of  
Food Sovereignty and  
Community









Debweyendan ("believe in it") Indigenous Gardens (DIGs)  
LANDSCAPE HARVESTING WORKSHOP

SATURDAY | SEPTEMBER 14 | 10 - 3 PM\*

\*Registration begins at 9:30 AM

# Mushroom Exploration

Promoting Intergenerational Learning  
and Access to Healthy Foods and Medicines.

Join us for appreciating the diversity of mushrooms at the L'Anse Pinery Ski Trail. This workshop is an introduction on recognizing the traits that will help you identify the fungal fruiting bodies in our north woods. There is much to respect about the diversity and ecology of our local mushrooms.

**Teachers:** Dana Richter, Lisa Denomie, & Karena Schmidt

All are welcome to this free event

Light lunch is included

**Location:** KBIC Natural Resources Dept, 14359 Pequaming Rd, L'Anse

**Please Bring:** small paper sack to gather mushrooms; appropriate footwear for walk in the woods, notebook or journal to take notes, and feast bundle - your own lunch-time utensils so we reduce waste headed for the landfills.

This mushrooms foray is not intended for picking and eating wild mushrooms. Many wild mushrooms are poisonous. The goal of the workshop is to appreciate and learn the roles that mushrooms play in the forest. Some edible and poisonous mushrooms will be pointed out.

**Questions:** Karena Schmidt, [kachmidt@kbic-nan.gov](mailto:kachmidt@kbic-nan.gov), (906)24-3757 x 30; Valorie Gagnon, [vgagnon@mtu.edu](mailto:vgagnon@mtu.edu), (906)87-2180



Michigan Department of Natural Resources



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## Lessons in Appreciating Mushrooms







Photo credit: Tina Moses

Debweyendan ("believe in it") Indigenous Gardens (DIGs)

SATURDAY | OCTOBER 26 | 10 – 3 PM\*

\*Registration begins at 9:30 AM

Recipes from the Decolonizing Diet Project:  
Homemade sauce and vinegar from American Sweet Crabapples

Promoting Intergenerational Learning  
and Access to Healthy Foods and Medicines.

Participants will become proficient in identifying the American Sweet Crabapple and in making Crabapplesauce and Crabapple Cider Vinegar. Decolonizing Diet Project Cookbooks will be available for purchase.

**Teachers:** Dr. Martin Reinhardt & Tina Moses

All are welcome to come at any time during this free event  
Light lunch is included

*Schedule and Locations*

10-2pm Learning and Cooking at Zeba Hall, 16141 Zeba Rd, L'Anse, MI 49946

2-3pm Pressing apples at the Natural Resources Dept, 14359 Pequaming Rd, L'Anse, MI 49946  
Please bring apples harvested from trees in your neighborhood - we will press them to make apple cider at the Dept. Bring containers for your apple cider.

*Questions:* Karen Schmidt, kschmidt@khsic-nan.gov, (906)524-5757 x 30; Valerie Gagnon, v.gagnon@mtu.edu, (906)487-2180



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# Autumn Delights and Learning about the Decolonization Diet Project





In-Depth Teachings  
and Plenty of  
Enthusiasm





SATURDAY NOVEMBER 9 9-4 pm ZEBA HALL

Debweyendan ("believe in it") Indigenous Gardens (DIGs)

# Asemma (tobacco) teachings & processing workshop

Promoting Intergenerational Learning and  
Access to Healthy Foods and Medicines

with Greg Johnson (Lac du Flambeau Ojibwe) and  
Adora Nawagesic (Kiashke zaaging Anishinaabe First  
Nation)

All are welcome to come at any time during this community  
event. A light lunch and refreshments will be provided.

The Keweenaw Bay Indian Community Natural Resources Dept invites you  
to engage in a workshop focused on asemma (tobacco). Our teachers will  
begin by sharing traditional teachings and where their knowledge comes  
from, acknowledging that every community has their own ways. While  
integrating Ojibwemowin, they'll also provide instruction while we process  
asemma together, gathered from this years harvest at the KBIC DIGs  
Peoples Garden. Please join us as we learn more about asemma and its  
intended uses in our daily lives of gratitude and respect.



For more information, please contact  
Karena Schmidt (906) 524-5757 x30  
[kschmidt@kbic-nen.gov](mailto:kschmidt@kbic-nen.gov) or Val Gagnon  
(906) 487-2180 [vsgagnon@mtu.edu](mailto:vsgagnon@mtu.edu)

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